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UNITED STATES ARMY
NATICK RESEARCH and DEVELOPMENT LABORATORIES
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20. ABSTRACT (Continue on reverse side if necessary and identify by block number) <p>This report contains a bibliographic listing of technical publications and papers presented by personnel of the US Army Natick Research & Development Laboratories and its contractors for the period October 1979 through September 1980.</p>		

PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Laboratories and its contractors for the period October 1979 through September 1980. The arrangement is by organizational elements.

Reprints of journal articles, in some cases are available from the individual authors. Copies of technical reports may be obtained from (1) Defense Technical Information Center, Cameron Station, Alexandria, Virginia 22314, or (2) the National Technical Information Service, Springfield, Virginia 22161. The "AD" number should be cited when ordering copies of reports. Those reports marked with an asterisk (*) are not available for distribution outside the agencies of the US Government. Technical papers refer to presentations for which no printed copies exist.

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CONTENTS

	<u>Page</u>
Office of the Commander	5
Deputy Commander	7
Office of the Technical Director	8
Engineering Programs Management Office	9
Operations Research and Systems Analysis Office	10
Technical Library	12
Aero-Mechanical Engineering Laboratory	13
Clothing, Equipment and Materials Engineering Laboratory	14
Food Engineering Laboratory	17
Food Sciences Laboratory	26

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FOOD SCIENCES LABORATORY

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FOOD SCIENCES LABORATORY

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INDEX TO AUTHORS
(Entry Numbers)

- | | | | |
|----------------------|--|----------------------|-------------------------------|
| Alabran, D.M. | 153, 195 | Darsch, G.A. | 71, 72, 91 |
| Alessi, P.J. | 43 | Decareau, R. | 145 |
| Allen, A. | 191, 251, 264 | Devarakonda, V.K. | 58 |
| Anderson, S. | 141 | Dias, G.M. | 65 |
| Andreotti, R. | 192, 193 | DiPietro, C. | 258 |
| Anellis, A. | 159 | Do, J.Y. | 187 |
| Angelini, P. | 84, 92, 136, 194 | Dostourian, H. | 66 |
| Arons, G.N. | 50, 64 | Dubose, C.N. | 161, 162, 173 |
| Arsem, H. | 88 | Dymsza, H.A. | 163 |
| Atwood, B.M. | 255 | | |
| | | Edelman, B. | 164, 200 |
| Ball, D.H. | 195 | El-Bisi, H.M. | 16 |
| Barca, F.D. | 33 | El-Magoli, S. | 92 |
| Bausch, E.R. | 68 | | |
| Bell, B. | 97 | Feeherry, F.E. | 201, 202, 219 |
| Bensel, C.K. | 42, 51 | Feldman, D. | 54 |
| Berkowitz, D. | 243 | Ferrell, R. | 93 |
| Billmeyer, F.W., Jr. | 43 | Fey, M. | 94 |
| Bissett, F.H. | 160, 196, 197 | Figucia, F. | 45, 59, 62 |
| Bornstein, J. | 52 | Firstenberg-Eden, R. | 165, 203,
204, 205,
206 |
| Bozor, S.M. | 44 | | |
| Brandler, P. | 21, 23 | Fishken, D. | 176 |
| Brooker, J.R. | 217 | Fitzmaurice, W.J. | 68 |
| Brynjolfsson, A. | 73, 74, 75,
89, 138, 151 | | |
| Budnick, M.L. | 40, 41 | Gallo, B. | 207, 208 |
| Bustead, R.L. | 27 | Garber, E.B. | 266 |
| Byrne, R. | 22, 24, 25 | Gerig, L.A. | 34 |
| | | Giffey, J.W. | 166, 187 |
| Cardello, A.V. | 161, 173, 176,
213, 216, 233,
244, 246 | Gorfien, H. | 146 |
| | | Grojean, R.E. | 53, 54, 55 |
| Carpenter, Z. | 93 | | |
| Chao, E.T. | 155 | Hall, K. | 94 |
| Chatterjee, S. | 184 | Halliday, J.W. | 84, 95, 96, 136 |
| Churchill, T. | 49 | Hardy, R.P. | 52 |
| Ciras, V.P. | 36 | Harris, N. | 97 |
| Cohen, J. | 77, 90, 98 | Hartenstein, R. | 168, 169 |
| Cohen, S.H. | 184, 257, 265 | Heiligman, F. | 92, 93, 98, 141,
142 |
| Cornstock, E.M. | 198, 199 | | |
| Cox, L. | 97, 266 | Hennel, J.R. | 34 |
| Cuthbertson, R.J. | 1, 2, 3, 4, 5,
6, 7, 8, 9, 10,
11, 12 | Henry, M.C. | 55, 60, 63 |
| | | Herz, M.L. | 26, 27, 47 |
| | | Hibbard, K. | 245 |
| | | Hill, B.M. | 20 |
| | | Hoffman, W. | 124 |

Howker, J.J.	78, 98	Mandels, M.	181, 183, 221, 222, 223, 251, 262, 263, 264
Hsieh, Y.	99	Mason, V.	68, 90, 98, 141
Hu, K.H.	76, 100	Masuoka, Y.	69, 70, 71
Jarboe, J.	216	McConville, J.T.	49
Jensen, R.	94	McCormick, N.G.	224
Johnson, A.R.	35, 36	McMullen, J.J.	177, 178, 234
Johnson, E.A.	167, 209, 210, 211, 213, 216	McNutt, J.	69, 70
Judge, T.H.	46, 61	Meiselman, H.L.	20, 155, 156, 162, 199, 225, 226, 227, 228, 229, 230, 231
Kamerei, A.	101	Mellian, S.A.	67
Kaplan, A.M.	212	Merritt, C., Jr.	84, 131, 136, 150, 173, 213, 216
Kaplan, D.L.	168, 169, 170	Moon, R.D.	175
Kaprielian, R.A.	84, 130	Moskowitz, H.R.	176, 214, 232, 260
Kapsalis, J.G.	167, 176, 209, 210, 211, 213, 214, 215, 216, 217, 232, 236, 245, 260	Munsey, D.T.	179
Karel, M.	101	Murphy, A.L.	30
Kelley, J.	97	Murphy, C.	233
Killoran, J.J.	77, 78, 98, 102, 103, 104, 147	Nakashima, M.	47
King, F.J.	216, 217	Narayan, K.A.	177, 178, 234
Klicka, M.	105	Neuhauser, E.F.	169
Kramer, R.E.	218	Normand, M.D.	167, 209, 210
Kuo, J.K.S.	171	Nykvist, W.	37, 38
Laible, R.C.	63	Olenberger, C.F.	39
Lampi, R.A.	79, 80, 106, 107, 108, 148, 149	Peleg, M.	167, 209, 210, 211, 216
Lawless, H.T.	172, 252, 253	Porter, R.	20
Legris, G.L.	71	Porter, W.L.	235, 236
Leitch, D.P.	20, 28, 29	Powers, E.M.	179, 243, 267
Levell, E. F.	19	Prell, P.A.	213, 216
Levinson, H.S.	201, 202, 219, 220	Rahman, A.R.	70, 109, 110, 111, 112, 113, 114, 115
Loveridge, V.	137	Reeder, H.R.	34
Ma, Y.H.	88	Reese, E.T.	180, 181, 182, 183, 237, 263
Mabrouk, A.F.	190, 261	Remy, D.E.	52, 56
Macnair, R.N.	57	Richardson, R.P.	20, 22, 24, 31
Macy, C.	189	Roach, J.F.	47, 54
Malecki, M.R.	169	Robbins, F.M.	184, 257, 265
Maller, O.	161, 173, 176, 213, 216	Roberts, W.	76
Mandels, G.R.	188		

Robertson, D.	216	Stevens, D.A.	252, 253
Rogers, M.R.	238	Swasdee, L.	93
Ross, E.W., Jr.	17, 18, 159	Symington, L.E.	20, 155, 198, 199
Roth, L.M.	185	Szczeblowski, J.W.	83, 128, 149
Rowley, D.B.	159, 165, 186, 203, 204, 206, 239, 240, 241, 242, 243	Tapuhi, E.	129
Roylance, D.	48	Tassinari, T.	189, 208, 251, 254, 264
Rubin, G.R.	13, 14, 15	Taub, I.A.	84, 124, 129, 130, 131, 132, 133, 134, 135, 136, 150, 255
Ryu, D.	182, 189, 208, 251, 264	Tebbetts, I.	49
Salant, A.	81, 116, 117, 118, 119	Thomas, M.H.	255
Salunkhe, D.H.	187	Tuomy, J.M.	71, 72, 91, 137, 152
Sandick, B.	244	Turk, G.	20
Sawyer, F.M.	213, 216	Vajdi, M.	136
Schiele, J.R.	34	Walker, G.	137
Schnakenberg, D.	20	Walker, J.E.	84, 136, 184, 256, 257, 265
Schulz, G.L.	82, 120, 121, 122, 149	Walsh, J. T.	258
Secrist, J.L.	68, 152	Wang, C.P.	138, 151
Segars, R.A.	90, 167, 176, 209, 210, 211, 213, 214, 216, 245, 246	Wang, S.	48
Shattuck, E.	165, 203, 204, 206, 243	Waterman, D.	156
Shaw, C.P.	71, 72, 91, 123, 152	Westcott, D.E.	69, 70, 85, 97, 139, 140
Sherman, D.	97	Wetherby, A.M.	236
Shieh, J.	124	Whitburn, K.	124
Short, P.M.	20	White, V.	68
Shults, G.W.	88, 91, 125, 137	Wierbicki, E.	77, 78, 86, 87, 92, 93, 94, 98, 101, 141, 142, 143, 255
Silverman, G.J.	163, 171, 247, 248, 249, 250	Wiley, B.J.	154, 259
Simic, M.	99, 126, 127, 150	Wilkinson, W.C.	155
Smith, G.	93	Wong, E.	190
Sousa, J.A.	53, 55	Wright, B.	144
Spano, L.	189, 208, 251, 264	Wu, M.T.	187
Stapler, J.T.	57	Wyant, K.W.	156, 157, 158
Sternberg, D.	188		